

Sunken apple pie with oatmeal crunch

Wonderfully simple and incredibly moist: this cake is a welcome guest at any coffee party.

Zutaten
1 Portionen

Ingredients:
4 Apples, small
175 g Wheat flour
2 TL Baking powder
100 g Sugar
1 Pck. Vanilla sugar
100 ml Byodo Baking Oil Classic
150 g Yoghurt
120 g Low-fat quark
3 Eggs
60 g Amarettini
1 Priese Byodo sea salt
3 EL Lemon juice
3 EL Wholemeal oat flakes
1 EL Byodo classic frying oil
1 EL Sugar
Springform pan, 28 cm

Zubereitung

Mix the wheat flour and baking powder. Mix the oil, eggs, yogurt, quark, salt, sugar and vanilla sugar.

Add the flour to the egg mixture and work everything into a smooth batter. Crumble the amarettini and fold in. Peel and quarter the apples, brush with lemon juice. Score the outside of the apples a few times lengthwise in a fan shape. Pour the batter into the springform pan. Place the apple quarters in the pastry with the inside facing down and press in lightly.

Bake the apple pie at 180 °C top/bottom heat for 50-55 minutes. Cover in the last quarter of an hour.

Fry the wholemeal flakes with a little oil in a pan, sprinkle with sugar and allow to caramelize. Spread over the still warm apple pie.

You can find more ideas and tips for baking with oil here.